

# CASASMITH

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## 2021 CASASMITH PORCOSPINO PRIMITIVO

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Harmony reigns! Black tea, dark plum and wild sage waft from the glass. Sarsaparilla, cracked pepper, granite. Fresh, layered, and complete, as it should be – an awesome wine!



### VINTAGE NOTES

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2021 was one of the warmest vintages to date in Washington. Bud break started early due to nice weather and moderate temperatures, then June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, leading to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage, producing fantastic wines to enjoy now and into the future.

### CURRENT SCORES

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#### 91 Points, *James Suckling*

“...fresh and wild nose of licorice, thyme, beetroot, cherries and some charcuterie. Nicely savory and fresh, with a medium to full body and gently stemmy tannins. Tasty primitivo. Drink now.”

#### 91 Points, *Eric Guido–Vinous*

“Darkly alluring, earthy and intense. Minty herbs, grilled sage and crushed ashen stone give way to citrus-tinged blackberries. Cooling and sleek on the palate with ripe black fruits and wild herbal tones. Subtle tannins, finishing long and remarkably fresh. Fantastic balance and could easily outclass many Primitivos coming out of Italy today.”

#### 90 Points, *Anthony Mueller–Robert Parker’s Wine Advocate*

“Dark-fruited ... fresh but not marked with classic, jammy New World Zinfandel tones; instead, the Primitivo is focused and finessed. Full-bodied, spicy and pure, the wine offers a balanced structure, succulent acidity and food-friendly tannins and ends with an elegant, juicy finish.”

### VINEYARD

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#### Northridge Vineyard (100%)

Loamy, fine sand over silica limestone, these ancient soils above the Missoula Flood plain are some of the best to grow fruit. This site is higher elevation and has cooler evenings, which creates later ripening, lots of minerality and concentration. A hidden gem!

### WINEMAKING

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**Varietal Breakdown:** 100% Primitivo

**Appellation:** Wahluke Slope

**Production:** 3.7 tons per acre, native yeast, 100% whole berry fermentation in stainless steel tanks, 37 days on skins | 9 months barrel-aged on lees in 100% neutral French oak puncheons | 774 cases produced

**Wine Analysis:** 5.1 g/L titratable acidity, 3.85 pH, 14.5% alcohol, no residual sugar

**UPC:** 184745007019